

BREAKFAST MENU

Yogurt with homemade granola and honey

Q.65.00

Served with seasonal fruit.

Fruit Dish

Q.35.00

Served with Rosemary honey.

“Chapín” Breakfast

Q.110.00

Eggs cooked to order with beans, fried plantain, fresh cheese, and tortillas.

Eggs Benedict

Q.120.00

Two poached eggs on ham or gravlax with our homemade muffin and Hollandaise sauce.

VILLA BOKÉH

+15% of service

BREAKFAST MENU

“Motuleños” Eggs

Q.120.00

Sunny side up eggs with melted Chancol cheese served over two cheese “pupusas”, beans, grilled Virginia ham and green sauce.

French toast

Q.105.00

With maple- Bourbon syrup, selection of jams and fruit.

Waffles 3.1

Q.105.00

Vanilla waffles served with coconut cream, maple syrup and roasted pineapple.

Acai Bowl

Q.95.00

Served with banana, strawberry, granola, and honey.

VILLA BOKÉH

+15% of service

BREAKFAST MENU

Avocado Toast

Q.110.00

Toast with avocado, cherry tomatoes, radish slices, cilantro, and creamy scrambled eggs with brie cheese.

Option with gravlax salmon +Q25.00

Tostada de marañón y Platanitos

Q.95.00

Whole wheat toast with homemade cashew butter, fried plantains, pepitoria, pollen and thousand flowers honey.

Pancakes

Q.105.00

Gluten free with caramelized seeds, guava candy and creamy citric Greek yogurt.

VILLA BOKÉH

+15% of service

BREAKFAST MENU

FRESH JUICE / JUGOS FRESCOS

Green Juice

Q.35.00

Green apple, celery, spinach, good herb, and pineapple juice.

Orange Juice

Q.25.00

“Green Detox” Smoothie

Q.40.00

Green apple, banana, cucumber, and spinach.

Banana and Berries Smoothie

Q.40.00

Banana, berries, and almond milk.

VILLA BOKÉH

+15% of service

BREAKFAST MENU

MIMOSAS BAR

Orange Mimosa

Q.55.00

Strawberry Mimosa

Q.55.00

Tangerine Mimosa

Q.55.00

VILLA BOKÉH

+15% of service